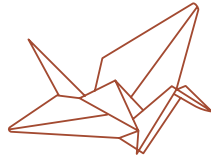


OMAKASE BANQUET MENU



\$79 pp

Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame ^(DF,V)

Boom Boom Room sashimi plate + traditional condiments ^(GF, DF)

Miso soup, spring onion, tofu, wakame, shiso oil ^(GF, DF, VV)

Pressed + crumbed duck leg, katsu curry sauce, curry leaf powder ^(DF)

Chicken thigh, chicken fat vinaigrette, chicken skin furikake ^(GF, DF)

Twice cooked pork belly, miso apple + pork floss furikake ^(GF, DF)

Teriyaki Ora king salmon, nashi pear puree, daikon + spring onion ^(GF, DF)

Mixed leaves, herbs, pickled onion, cucumber + wafu dressing ^(GF, DF, VV)

Raspberry cheesecake, white chocolate + matcha ^(GF)

Please note, we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally.

**Required for groups of 8 or more*

